

## CLAIMS

1. A method of manufacturing a drink made from beans as a raw material, wherein it comprises the steps of:

preparing a stabilized suspension for preparing a stabilized  
5 suspension by treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer under a homogenizing pressure of 100 Kgf/cm<sup>2</sup> (9.8 MPa);

denaturing protein by adding a coagulant and/or a pH adjustor to said stabilized suspension and

10 performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means.

2. The method of manufacturing a drink made from beans as a raw material of claim 1, wherein it further comprises a step  
15 of fermentation for adding saccharides as well as a lactic bacterium starter if it is necessary and fermenting it as a step following the step of performing the dispersing treatment.

3. The method of manufacturing a drink made from beans as a raw material of claim 2, wherein it further comprises a step  
20 of performing a re-dispersing treatment for making it re-dispersed by a physical dispersing means.

4. The method of manufacturing a drink made from beans as a raw material of claim 1, wherein one or more than two species of coagulant(s) and/or pH adjustor(s) are selected from the group  
25 of magnesium chloride, calcium chloride and an acidic pH adjustor.

5. The method of manufacturing a drink made from beans as

a raw material of claim 1, wherein a dispersing treatment in said step of performing dispersing /re-dispersing treatments is performed using a homogenizer in said step of preparing a stabilized suspension under a pressure of a homogenizing pressure or less in said step of preparing a suspension.

6. The method of manufacturing a drink made from beans as a raw material, wherein it comprises the steps of:

denaturing protein by adding a coagulant and/or a pH adjustor to soybean milk and

performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means.

7. The method of manufacturing a drink made from beans as a raw material of claim 6, wherein it further comprises the step of fermentation for adding saccharides as well as a lactic bacterium starter if it is necessary and fermenting it as a step following said step of performing the dispersing treatment.

8. The method of manufacturing a drink made from beans as a raw material of claim 7, wherein it further comprises the step of performing a re-dispersing treatment for making it re-dispersed by a physical dispersing means.

9. The method of manufacturing a drink made from beans as a raw material of claim 8, wherein one or more than two species of coagulant(s) and/or pH adjustor(s) are selected from the group of magnesium chloride, calcium chloride and an acidic pH adjustor.

10. A method of manufacturing a solid fermented food made

from beans as a raw material, wherein it comprises the steps of:

preparing a stabilized suspension by treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer under a homogenizing pressure of 100 Kgf/cm<sup>2</sup>

5 (9.8 MPa);

denaturing protein by adding a coagulant and/or a pH adjustor to the relevant stabilized suspension;

performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical  
10 dispersing means, and

fermenting for fermenting/solidifying by adding a lactic bacterium starter following the relevant step of performing a dispersing treatment, and

wherein said method manufactures it via a step of maturing  
15 it if it is necessary.

11. The method of manufacturing a beans raw material solid fermented food made from beans as a raw material of claim 10, wherein saccharides as well as a lactic bacterium starter are added if it is necessary.

20 12. The method of manufacturing a beans raw material solid fermented food made from beans as a raw material of claim 10, wherein one or more than two species of said coagulant(s) and/or pH adjustor(s) are selected from the group of potassium chloride, magnesium chloride, calcium chloride and an acidic pH adjustor.

25 13. A method of manufacturing a solid fermented food made from beans as a raw material, wherein it comprises the steps of:

denaturing protein by adding a coagulant and/or a pH adjustor to the relevant soybean milk;

performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means, and

fermenting for fermenting/solidifying by adding a lactic bacterium starter following the relevant step of performing a dispersing treatment, and

wherein said method manufactures it via a step of maturing it if it is necessary.

14. The method of manufacturing a solid fermented food made from beans as a raw material of claim 13, wherein saccharides as well as a lactic bacterium starter are added if it is necessary.

15. The method of manufacturing a solid fermented food made from beans as a raw material of claim 13, wherein one or more than two species of said coagulant(s) and/or pH adjustor(s) are selected from the group of potassium chloride, magnesium chloride, calcium chloride and an acidic pH adjustor.